

3 ways with grilled chicken

Slam-dunk ideas for everybody's favorite weeknight food

CURRIED CHICKEN SANDWICHES

Lightly season **mayonnaise** with **curry powder**. Toast sliced **sourdough bread** and spread half the slices with your favorite **mango chutney** and the rest with the curry mayo. Arrange sliced grilled **chicken**, **baby spinach** leaves, and sliced **English cucumber** on half of bread. Top with remaining bread.

Curried chicken sandwich

CHICKEN SALAD TACOS

Toss sliced grilled **chicken** with chopped **romaine** and diced **avocado**. Add **hot salsa** to coat and a generous splash of **olive oil**. Season to taste with **salt** and freshly ground **black pepper**. Fill crisp **corn taco shells** with salad and top each with a dollop of **sour cream**.

RICOTTA, MINT, AND LEMON CHICKEN PASTA

Cook dried **pappardelle pasta** according to package directions, adding **frozen peas** to the water at the last minute. Drain and toss with **ricotta cheese**. Then add freshly grated **parmesan cheese**, fresh **lemon zest** and **juice**, chopped fresh **mint**, shredded grilled **chicken**, and good-quality **olive oil** to taste. Season to taste with **salt**. Drizzle with extra olive oil. ■



20 BEST-EVER CHICKEN DISHES: sunset.com/chicken